# MOM and POP UDO'S FAVORITE "OLD COUNTRY" RECIPES

## FROM EASTERN EUROPE

by

RITA UDO

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*This cookbook is dedicated to my Mama and Papa, Tami, Rose, Tina, Monika, the Szekeres family, all my relatives in America and Eastern Europe, and my wonderful friends who, with their contributions, support and encouragement, helped make this recipe book possible.*

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# INTRODUCTION

Our family has spent many evenings at the dinner table reminiscing about our parents' early lives. As post-World War II immigrants from the Ukraine and Hungary, Mom and Pop Udo came to America with young hopes and dreams of building their lives in the land of opportunity and freedom. These recipes have brought to life for the Udo children the stories they have told. When you serve these Old County recipes, please remember these dishes originated from a time when people fought and struggled for their lives and freedom. As a result, this style of cooking should be thought of as "cooking from the heart". Because at a time when people did not have much to share, sharing a meal prepared with love and care was a joyous occasion.

Experience the "lost art" of Old Country Eastern European cooking from recipes over 100 years old that we have designed for you to personalize to suit your individual palates. So, please, join Mom & Pop Udo's family in carrying on a tradition in cooking from their former homeland. We hope you enjoy these recipes as much as we do.

"Jo etvagyat!" (Good appetite!)

Lake Ladoga
Vyborg
Leningrad
Vologda
Yaroslavl
Gulf of Finland
Tallinn
Tartu
Kalinin
Moscow
Riga
SOVIET UNION
Kaluga
Baltic Sea
Klaipeda
Vitebsk
Smolensk
Kaunas
Vilnius
Minsk
Bryansk
Kaliningrad
Gdansk
Rostock
Hamburg
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Bialystok
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Cologne
Bonn
Katowice
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Frankfurt
Prague
Krakow
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WEST GERMANY
CZECHOSLOVAKIA
Nikolayev
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Brno
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Vienna
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LIECHTENSTEIN
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Black Sea
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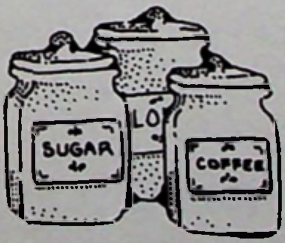
YUGOSLAVIA
Danube R.
BULGARIA
Sofia
Plovdiv
Adriatic Sea
ALBANIA
Tirana
Vistula R.
Dnestr
Dnepr

# AUTHOR'S NOTES

If you cook like Mom does, you will probably make changes to the recipes to suit your palate. Across from each recipe, there is room to jot down your own "Personal Notes". As Mom always says (in her thick, Ukrainian accent), "*You have to taste and give your own flavor what you like and, the next time, you put it more or put it less.*"

Therefore, I have also indicated with an asterisk (*) those measurements which are approximate and can be altered, allowing you to create your own special flavor. In addition, precise measurements are unavailable because as they say, "a great cook never measures!"

So, exercise your creativity, "*put it more or put it less*" and ENJOY!



# MAIN COURSES

# "PERSONAL NOTES"

# BREADED PORK CHOPS
# (KIRANTOTT HUS OR RANTOTT KARAJ")

- *2 pounds pork chops or sirloin*
- *2 eggs*
- * *1½ cups bread crumbs*
- * *3/4 cup flour*
- * *1 teaspoon paprika*
- * *1/8 teaspoon black pepper*
- *seasoned salt*
- *sunflower or vegetable oil for frying*

Season each chop with seasoned salt. Mix flour, paprika, and pepper in bowl. Beat eggs into second bowl. Place bread crumbs into third bowl. Dip chops into flour mixture, then eggs, and finally bread crumbs to cover both sides. Repeat process for all chops.

In large frying pan, pour oil to cover bottom of pan 1/2 to 1 inch deep. Heat oil on high setting. Place chops into hot oil and reduce heat to medium high. Fry until chops become medium brown in color. Turn over and cook until done. Time varies depending on size of chop, approximately 10 to 15 minutes or until center is no longer pink.

Serve with mashed potatoes or your favorite side dish.

Serves 4.

# "PERSONAL NOTES"

# GROUND PORK PATTIES
# ("FASIRT")

*1½-2 pounds ground pork*
*1 medium diced onion*
*4 minced garlic cloves*
* *3/4 cup bread crumbs*
*2 heaping teaspoons seasoned salt*
*1/4 teaspoon black pepper*
*sunflower or vegetable oil for frying*

Mix pork, onions, garlic, bread crumbs, seasoned salt, and pepper well. Form mixture into 3 inch diameter and 1 inch thick individual patties. Coat each patty with bread crumbs. Pour oil into frying pan about 1 inch deep. Heat oil on high setting until hot and place patties into pan. Reduce heat to medium and fry for about 5 minutes. Turn over when brown. Fry for about 5 more minutes. Patties should be fried until the center of the patty is no longer pink and the breadcrumbs turn a medium golden brown.

Serve with Spinach Side Dish (pg. 33) and boiled potatoes.

Serves 4-6.

CHOPPED
MEAT

# "PERSONAL NOTES"

# HUNGARIAN PANCAKES
# ("PALACSINTA")

*2 eggs*
* *1½ - 2 cups flour*
*2 cups milk*
*2 tablespoons sugar*
*1 teaspoon salt*
*sunflower or vegetable oil for frying*

Beat all ingredients together with electric mixer until smooth. Heat about 1 tablespoon oil in medium large pan on medium setting. Quickly pour approximately 1/4 to 1/3 cup of batter into pan evenly covering bottom of pan by rotating. Cook for about 1 minute and turn over. Cook other side about 1 minute or until light brown. Remove pancake to a plate and place in oven to keep warm. Repeat process until all batter is used. Pancakes should be large and thin like a crepe. Fill pancakes with cottage cheese, jam or your favorite filling and roll into a crepe. Sprinkle with powdered sugar if desired.

Serves 4.

# "PERSONAL NOTES"

# LIVER AND ONIONS

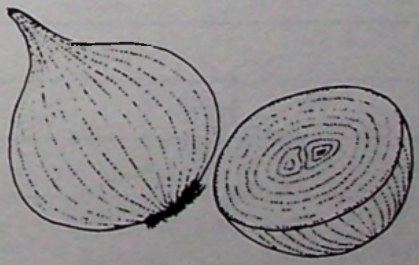
*1½ pounds calves or beef liver*
*2 medium thinly sliced onions*
* *3/4 cup flour*
* *1/2 cup bread crumbs*
* *1/4 cup sunflower or vegetable oil for sautéing onions*
* *1/2 teaspoon paprika*
* *1/8 teaspoon black pepper*
*seasoned salt*
*sunflower or vegetable oil for frying*

Season each piece of liver with seasoned salt. Mix in small bowl, flour, bread crumbs, paprika, and pepper. Dip liver pieces into mixture to evenly coat both sides. Pour oil to fill frying pan 1/4 inch full and heat on medium high until hot. Place liver in pan and reduce heat to medium low. Sauté for about 3 - 4 minutes on each side or until liver is light pink in the center.

In separate pan, sauté sliced onions in 1/4 cup oil on medium low heat until brown.

Serve liver topped with sautéed onions and boiled potatoes.

Serves 4.



# "PERSONAL NOTES"

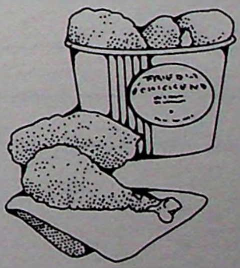
# MOM'S FRIED CHICKEN

*2½ to 3½ pounds whole cut-up fryer*
*seasoned salt*
*1 cup flour*
* *1/2 cup bread crumbs*
* *1 teaspoon black pepper*
* *1/2 teaspoon paprika*
*sunflower or vegetable oil for frying*

Rinse chicken parts well. Season each piece on top and under the skin with seasoned salt. Mix in bowl flour, bread crumbs, paprika, and pepper. Roll each piece of chicken into mixture until covered well. Pour oil into large heavy frying pan until 1/3 full. Heat oil until hot on high heat. Place each piece of chicken skin side down into pan and reduce heat to medium high. (Make sure each wing is hooked into a triangle shape so that it doesn't flop around.) Check after 4 - 6 minutes and turn chicken over when breadcrumbs turn medium brown in color. Fry for another 4 - 6 minutes and slice the breast to see if it is cooked through. Remove breasts when done (dark meat requires more frying time). Check dark meat after a total of 12 - 14 minutes. Dark meat must be sliced to the bone to check if it is cooked all the way through and the center is no longer pink. Using a slotted spoon, remove each piece of chicken from oil letting excess oil drip back into pan and onto paper towels placed on serving plate.

Serve with Homemade French Fries (pg. 29).

Serves 4.



# "PERSONAL NOTES"

# NOODLES AND WALNUTS or NOODLES AND POPPYSEED
# ("DIOS TESZTA" or "MAKOS TESZTA")

*1/2 pound finely ground walnuts*
* *1/2 cup powdered sugar*
*1/2 teaspoon grated lemon peel (if desired)*

*OR*

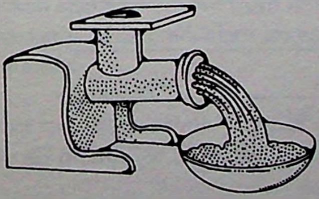
*1/2 pound finely ground poppyseeds*
* *1/2 cup powdered sugar*
*1/2 teaspoon grated lemon peel (if desired)*

Mix thoroughly sugar, lemon peel (if desired) and ground walnuts or poppyseeds in a mixing bowl.

Serve over fresh cooked (al dente) fine egg noodles or extra thin spaghetti tossed lightly with melted butter.

Serves 4 - 6.

(Can refrigerate ground walnut mixture. However, freeze any left-over poppyseed mixture because refrigerating will cause bitterness.)



# "PERSONAL NOTES"

# PAPRIKASH CHICKEN
# ("PORKOLT")

*2½ to 3 pounds whole fryer cut-up or your favorite chicken parts*
*3 - 4 tablespoons chicken or bacon fat (sunflower or vegetable oil may be substituted)*
*2 medium diced onions*
*3 cloves minced garlic*
*3 - 4 chicken bouillon cubes*
* *3 - 4 cups water*
*1/4 fresh tomato*
*1/2 yellow or green pepper*
* *1½ - 2 teaspoons Hungarian paprika*
* *1 teaspoon salt*
* *¼ teaspoon black pepper*
* *1/8 inch of dried red pepper or a few dashes red pepper seasoning - if desired*
* *1/3 cup water*
* *2 - 3 tablespoons cornstarch*
* *1/4 cup sour cream (optional)*

Sauté onions and garlic in fat or oil on medium low heat in large pot until transparent or rosy. Remove from stove and stir in paprika. Add water, rinsed chicken parts, bouillon cubes, salt and pepper. Bring to a boil on high heat then immediately reduce to medium low. Cook slowly uncovered for 30 minutes. Add tomato and yellow or green pepper and cover half of the pot with the lid. Continue cooking for 45 minutes. Add red pepper, stir, and cook for 5 - 10 more minutes.

Mix cornstarch and 1/3 cup water in a cup. Add slowly to the pot stirring quickly to thicken sauce. Remove from heat. Taste and add more water or seasoning if necessary. If desired, skim excess oil from top of sauce. Also, add sour cream and stir in quickly.

Serve over homemade "Nokedli" (pg. 30) or wide flat noodles and Cucumber Salad (pg. 28), dill pickles, or broccoli.

Serves 4.

# "PERSONAL NOTES"

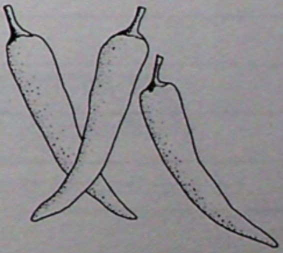
# PEPPER AND RICE MEDLEY
## ("LECSO")

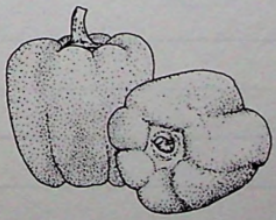
*1 large onion, diced*
*6 - 7 peppers (yellow, red or green) seeded and sliced into small pieces*
*1 pound smoked kielbasa or sausage*
*2 cups steamed white rice*
*4 tablespoons bacon fat or cooking oil*
*2 teaspoons salt*
*1/2 teaspoon black pepper*
*1/4 - 1/3 cup water*

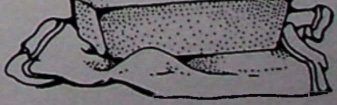
Sauté onion in large pot with fat or oil until transparent on low heat. Add peppers, salt, black pepper, and water. Cook on medium heat, stirring often, for about 10 minutes until peppers are cooked but still firm. Cut sausage into bite-size pieces and add to pot. Stir in cooked rice and cover pot half-way with lid, reducing heat to low (Do not burn bottom!). Add some water if it is too thick and simmer for about 5 minutes.

Serve with fresh bread.

Serves 4 - 6.







# "PERSONAL NOTES"

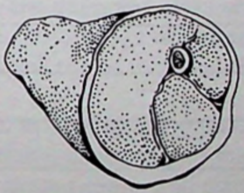
# PICNIC HAM

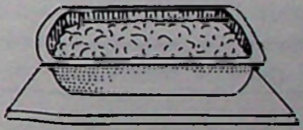
*3½ - 4 pound whole smoked picnic ham or pork shoulder*
*(look for one that is meaty with a smaller bone)*

Cook ham in a large pot filled with water and bring to a boil on high heat. Reduce to medium. Cover half the pot with lid and cook until ham falls apart easily from bone. Depending upon size of ham, boil for a total of 4 - 6 hours.

Serve with Scalloped Potatoes (pg. 32).

Serves 6.





# "PERSONAL NOTES"

# PLUM FILLED POTATO DUMPLINGS
# ("GOMBOC")

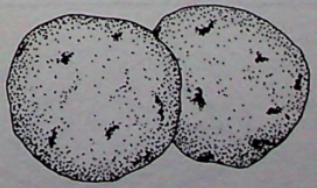
*3 large russet or Idaho potatoes*
*1 cup flour*
*1 heaping tablespoon lard or shortening*
* *1 - 1r ½ teaspoons salt*
*2½ - 3 cups bread crumbs*
*1 stick (1/2 cup) butter or margarine*
*8 blue prune plums - washed and sliced partially to remove pits*
*sugar*
*cinnamon*

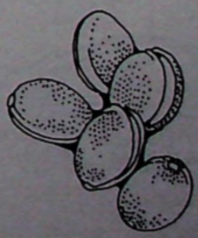
In a medium large pot, boil in water whole potatoes with skins for about 1 hour on medium high heat. Remove from pot and peel skins. Place in mixing bowl and mash with hand masher. Let cool until cold. Add flour, lard, and salt and mix with your hands until all ingredients are blended evenly. Divide into eight 1/4-inch thick patties and set aside.

Partially open each plum and sprinkle about 1/8 teaspoon sugar and 1/16 teaspoon cinnamon inside the plum and close shut. Wrap each plum with dough patty and form into a ball shape. In large pot of boiling water, place each plum dumpling into water and boil until they all rise to the top - approximately 10 - 15 minutes.

In the meantime, in a heavy frying pan, mix bread crumbs and butter or margarine over medium heat, stirring constantly so mixture doesn't burn. Remove plum dumplings from water with slotted spoon and place in frying pan with bread crumb mixture. Mix together gently to cover the dumplings as much as possible with bread crumbs. Serve with sugar or as is. Also as a first course, start with Potato Soup (pg. 25) or Egg Soup (pg. 19).

Serves 4.





# "PERSONAL NOTES"

# PORK OR CHICKEN WITH RICE
# ("RIZSAS HUS")

? *1 medium diced onion*
* *3 tablespoons sunflower or vegetable oil*
*1 pound pork sirloin cut into 1 inch cubes or 1½ pounds chicken parts*
*1½ cups uncooked white rice (not instant rice)*
*4 - 5 cups water*
*3 - 4 chicken bouillon cubes*
* *1 teaspoon salt*
* *1/2 - 1 tablespoon paprika*
* *1/8 - 1/4 teaspoon black pepper*
*1/2 diced green pepper (optional)*
*1/2 diced tomato (optional)*

Sauté onion in oil in medium large pot on low heat until transparent or rosy in color. Add pork cubes or chicken parts to pot and increase heat to medium high. Brown meat, stirring constantly for about 15 minutes. Stir in paprika well. Add water, bouillon cubes, salt and pepper to taste. Bring to boil on high heat. Rinse rice thoroughly (1) in colander with cold water and add to pot. Stir everything and taste juice. It should be a little salty, because the rice will absorb the seasoning. Add more seasoning if necessary. Cover pot and reduce heat to low. Simmer for about 20-25 minutes. Check to see if rice is done. If not, sprinkle with a few tablespoons water and simmer for a few more minutes. Also, if desired, add diced green pepper and tomato during last 15 minutes of steaming for additional flavor.

Serve with Cucumber Salad (pg. 28) or dill pickles.

Serves 4.

(1) Mom washes the rice for at least one minute, changing the water 2 or 3 times to ensure all the starch is removed.

# "PERSONAL NOTES"

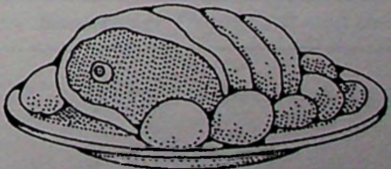
# PORK ROAST AND POTATOES
# ("SVENYATCHE MYASO IZ KARTOSHKOYU")

*3 - 3½ pound pork butt with bone*
*6 - 8 medium russet or Idaho potatoes, cut lengthwise into chunks*
*3 carrots cut into 2 inch strips or chunks*
*1 large sliced onion*
*1/2 pound fresh sliced mushrooms*
*4 cloves garlic, slivered*
*1/2 cup water*
*1/2 - 1 teaspoon seasoned salt for the potatoes*
*1/2 cup ketchup (optional)*
* *seasoned salt and black pepper for roast*

Pierce roast all over with knife. Insert garlic slivers into holes as best as you can. Season roast with seasoned salt and pepper. Place in roasting pan and broil both sides of roast until light brown. Pre-heat oven to 350° F. Pour water into bottom of pan. Cover pan with lid and bake. Check every 15 minutes and baste with juice from bottom of pan. If not enough juice, add 1/4 cup water. Bottom of pan should never be dry. After about 90 minutes, increase heat to 375° F. Add potatoes, carrots, onions, mushrooms, seasoned salt and pepper, arranged around the roast. If you like a tomato flavor, mix in 1/2 cup ketchup. Stir in the juices from bottom of pan into the vegetables for flavor. Cover and bake for about 1 1/4 hours or until roast and vegetables are done, stirring occasionally.

Serve with Cucumber Salad (pg. 28), a salad, or dill pickles.

Serves 6.



# "PERSONAL NOTES"

## SAUERBRATEN
## ("VADAS")

- *2 pound round steak*
- *2 - 3 cloves garlic*
- *2 - 3 carrots, diced*
- * *2 - 3 sprigs parsley*
- *1 onion, diced*
- *1 kohlrabi, diced*
- *1/2 pound celery root, diced*
- *2 bay leaves*
- *1/2 teaspoon whole peppercorns*
- * *1/2 teaspoon salt*
- *3 - 4 tablespoons cooking oil*
- * *1 tablespoon prepared mustard*
- * *1 - 2 tablespoons sugar*
- * *1 tablespoon flour*
- *sour cream, if desired*

Pour oil into large heavy skillet. Add round steak and season with salt and peppercorns. Add garlic, onion, kohlrabi, celery root, carrots, parsley, and bay leaves. Cover and bake on 350° F for about 1 hour or until tender. Remove meat to a platter and set aside. Also remove bay leaves. Stir in flour, blending well to make a gravy. Let sauce cool. Then pour into blender and puree. Return mixture to skillet and reheat. Stir in mustard and sugar to create a sweet and sour flavor. Slice meat into pieces and heat with gravy. Serve with dumplings (see below) and sour cream on the side if desired.

### DUMPLINGS

Follow "Nokedli" recipe (pg. 30) but fold into dough approximately 1 cup croutons. Drop about 1 tablespoon at a time of dough into a large pot of boiling water. Cook for at least 20 minutes or until it looks like a sponge inside when cut into. Don't drain - remove with a slotted spoon. Sauerbraten ("Vadas") should be served over the dumplings.

Serves 4

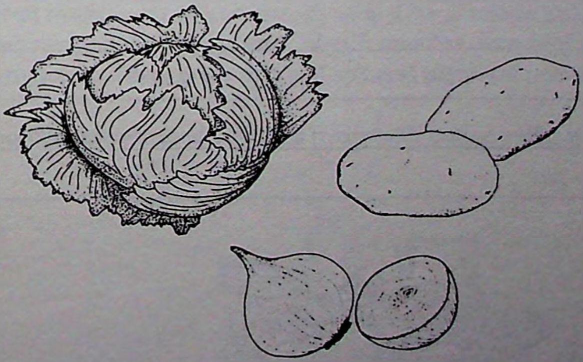
# "PERSONAL NOTES"

# SAUERKRAUT WITH POTATO DUMPLINGS
# ("STRAPACSKA")

*3 medium-large potatoes, peeled and cut*
* *2 - 2½ cups flour*
*2 pounds sauerkraut*
*1 onion, diced*
*1 egg, beaten*
* *1/3 cup cooking oil*
*salt*
*pepper*

Grate potatoes in blender. Remove to large bowl. Add egg, salt, and flour and blend well. Dough should have a hard consistency. Mold dough into finger shaped forms about 2 - 3 inches long. Cook dumplings in a large pot of boiling salted water for at least 30 minutes until done. Rinse with cold water in colander and drain. Set aside. Meanwhile, in large pot, sauté onion in oil until transparent. Add sauerkraut and brown with onions. Add dumplings to mixture and season well with salt and pepper.

Serves 3 - 4.



# "PERSONAL NOTES"

# STEAMED BEEF AND GRAVY

* *2 - 3 pound beef sirloin*
*1 medium onion, cut in half*
*3 - 4 tablespoons sunflower or vegetable oil*
*3 - 4 cloves garlic*
*2 - 3 bay leaves*
*seasoned salt*
*black pepper*
* *1 - 1½ cups water for sirloin*
* *1/2 cup water for cornstarch mixture*
* *2 heaping tablespoons cornstarch*
* *2 cups beef broth*
* *1 cup water for gravy*
* *1 - 2 chicken or beef bouillon cubes*

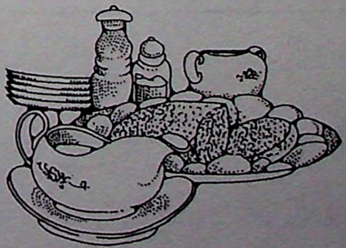
Brown whole sirloin piece in heavy pan with oil on medium high heat for 2 - 3 minutes. Turn over and brown other side. Season beef well with seasoned salt and pepper. Add bay leaves, onion, garlic and water to pan and bring to a boil. Reduce to low, cover and steam. Check water every 20 minutes or so to make sure water doesn't evaporate, adding more water if necessary. Remove onion, garlic, and bay leaves after 2 hours, steaming the beef for approximately 2½ to 3 hours or until tender.

## GRAVY

Remove beef from pan and set aside. Add broth, water, bouillon cubes and stir well. Mix cornstarch and 1/2 cup water in a cup. Bring juice from pan to a boil and thicken with cornstarch mixture, stirring constantly until it begins to bubble. Put sirloin back in pan with gravy and reduce heat to low. After 5 minutes, turn beef over and soak for an additional 5 minutes. Taste gravy and add salt and pepper if necessary.

Serve with homemade mashed potatoes made with butter, milk, sour cream, salt and pepper.

Serves 4 - 6



# "PERSONAL NOTES"

# STUFFED CABBAGE
# ("HOLUBKI")

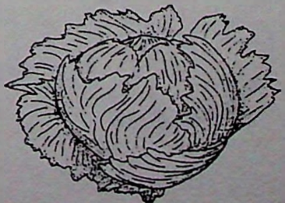
*1 pound ground beef*
*1 pound ground pork*
* *2 cups cooked white rice (not instant)*
*2 medium diced onions*
*2 pounds sauerkraut*
*1 small head cabbage*
*3 cups water*
*2 cups ketchup*
*4 - 5 tablespoons sunflower or vegetable oil*
* *2 teaspoons sugar*
* *1/2 teaspoon salt*
* *1/4 teaspoon black pepper*
*salt and pepper to season meat and rice mixture*

Mix ground beef, pork, and rice together in large bowl. Season well with salt and pepper. Form mixture into approximately 4 ounce patties. Place whole cabbage into boiling water in large pot. Remove each layer as it softens, 1 - 2 minutes per layer, and set aside. Wrap cabbage leaf around meat and rice patty into a roll. Snip off excess cabbage at the ends so that the ends are left open. (If cabbage leaf is too large, cut it in half). Repeat process until all patties are wrapped with cabbage. Sauté onions in pan with oil over low heat until transparent. Set aside. In large saucepan, mix on low heat ketchup, sautéed onions, water, sugar, salt and pepper. Set aside. Rinse sauerkraut in colander with cold water and let drain. Pour sauerkraut into ketchup mixture, stirring well. Layer cabbage rolls into bottom of medium large roasting pan and pour half of sauerkraut and ketchup mixture over the rolls. Repeat process with second layer of cabbage rolls and sauerkraut sauce. Cover and bake at 375° F for about 45 minutes to 1 hour. If cabbage rolls are cooking too fast, reduce heat to 350° F.

Best when made ahead of time and served 1 - 2 days later. Can also be frozen.

Serve with fresh baked bread.

Serves 4 - 6.



# "PERSONAL NOTES"

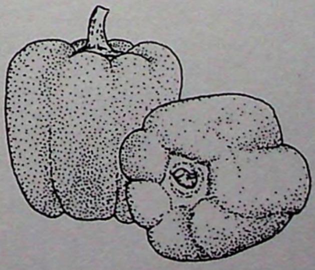
# STUFFED PEPPER
# ("TOLTOTT PAPRIKA")

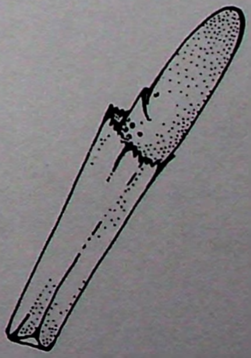
*1 pound ground beef*
*1 pound ground pork*
* *2 cups cooked white rice (not instant)*
*2 medium diced onions*
*8 - 10 medium green or yellow sweet peppers*
*2 cups ketchup*
*4 - 5 tablespoons sunflower or vegetable oil*
*2½ cups water*
* *2 teaspoons sugar*
* *1/2 teaspoon salt*
* *1/4 teaspoon black pepper*

Mix oil with flour into a paste consistency in a heavy pot on high heat. Stir constantly so it doesn't burn until rosy brown for about 3 - 5 minutes. Dilute flour mixture with about 2½ cups water stirring constantly to make a smooth gravy consistency. Add ketchup, onions, sugar, salt and black pepper. Taste and add more seasoning if necessary. Bring to a slow boil, stirring constantly. Reduce to simmer. Mix ground beef, pork, and cooked rice well in large mixing bowl. Form into 4 ounce balls. Remove large end of pepper and seeds. Stuff with meat and rice balls. Place stuffed peppers into a large baking pan side by side and pour ketchup mixture over them. Cover and bake at 375° F for 45 minutes or until done. (Best when made ahead of time and served 1 - 2 days later. Can also be frozen.)

Serve with fresh bread.

Serves 4.





# SOUPS

# "PERSONAL NOTES"

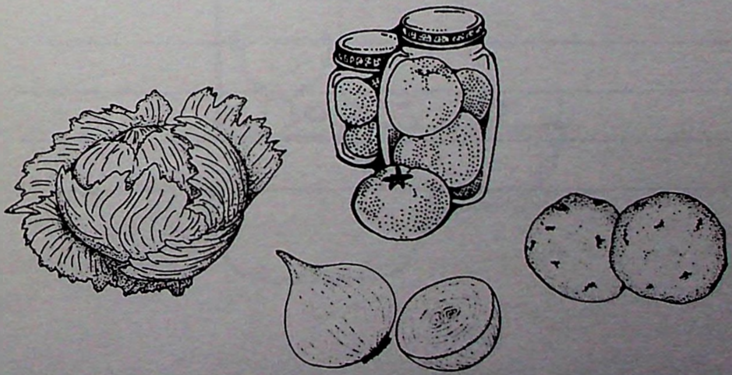
# CABBAGE SOUP
# ("BORSHT")

*1/2 head medium size white cabbage - chopped*
*5 medium potatoes, peeled and sliced into pieces*
*3 medium onions, diced*
*3 cloves garlic, minced*
*1 pound can stewing tomatoes*
*6 cups water*
*5 - 6 tablespoons sour cream*
*4 - 6 tablespoons bacon fat or sunflower oil*
*2 tablespoons salt*
* *1/2 teaspoon black pepper*

Sauté onions in fat or oil in large pot until transparent on low heat. (Do not burn!) Add water, cabbage, potatoes, salt & pepper. Bring to a boil on high heat. Reduce to medium and cover pot half-way with lid. Cook until potatoes and cabbage are almost cooked through - about 20 minutes. Add stewing tomatoes and stir in thoroughly. Remove from heat and add in sour cream, mixing well.

Serve with fresh bread and Ground Pork Patties (pg. 2) or your favorite sausage.

Serves 6.



# "PERSONAL NOTES"

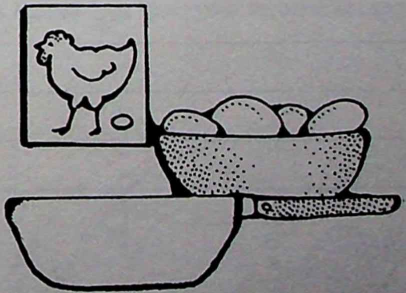
# EGG SOUP
# ("EIER SUPPE")

*2 beaten eggs*
* *4 tablespoons flour*
* *4 tablespoons sunflower or vegetable oil*
*2½ - 3 cups water*
* *1/2 - 1 tablespoon fresh chopped parsley*
* *1 teaspoon or more salt*
* *1/4 - 1/2 teaspoon paprika*

Mix oil with flour into paste consistency in heavy pot on high heat. Stir constantly so it doesn't burn until rosy brown for about 3 - 5 minutes. Mix in paprika. Add 1½ cups water stirring quickly. Bring to a boil. Mixture should become a gravy consistency. Add about 1 - 1½ cups more water and salt. Keep stirring. Slowly pour in beaten eggs, stirring constantly for about 30 seconds. Cook on medium high for about 4 - 5 minutes. If too thick, add 1/4 cup water. If not enough seasoning, add more salt. Turn off heat and mix in fresh parsley. (You don't want to cook the parsley as it will turn yellow.)

Serve with Hungarian Pancakes (pg. 3) rolled with your favorite filling.

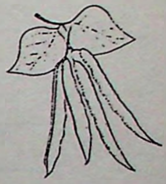
Serves 2 - 4.



# "PERSONAL NOTES"

# GREEN BEAN SOUP
# ("ZOLDBAB FOZELEK")

*2 medium* ***sliced*** *onions*
*1 medium* ***diced*** *onion*
*2 - 3 minced garlic cloves*
*1 pound fresh young green beans, cut into thirds or quarters*
*3 14½-ounce cans chicken broth*
*4 tablespoons sunflower or vegetable oil*
*1/4 - 1/3 cup water*
*2 - 3 tablespoons cornstarch*
* *1 teaspoon sugar*
* *1 teaspoon salt*
* *1/2 - 1 teaspoon paprika*
* *1/8 - 1/4 teaspoon black pepper*
* *4 - 5 tablespoons sour cream*
* *1 teaspoon white vinegar (optional)*



Sauté diced onions and garlic in oil in large pot on medium low. Heat until transparent or rosy brown. Add paprika and mix quickly. Add green beans and chicken broth to pot. Mix in raw sliced onion, salt and pepper and bring to boil. Reduce to medium low and cook uncovered for about 7 - 10 minutes. Mix cornstarch and water in a separate cup. Add mixture slowly to pot, stirring to desired consistency. Stop cooking and stir in sour cream and vinegar if desired. Taste and add more salt and pepper if necessary.

Variation: Can make soup just like Egg Soup recipe (pg. 19), omitting eggs, and adding sour cream and/or vinegar if you prefer.

Serve with Ground Pork Patties (pg. 2) or your favorite sausage and fresh bread.

Serves 4.

# "PERSONAL NOTES"

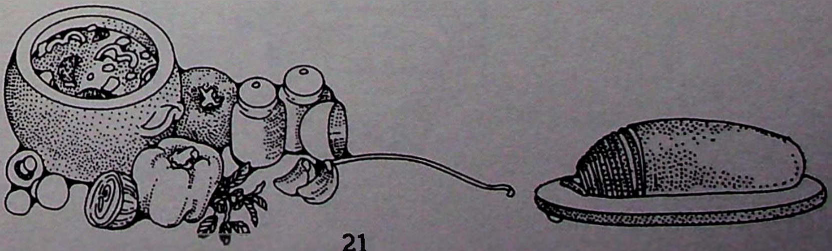
# HUNGARIAN GOULASH
# ("GULYAS LEVES")

*1½ pounds oxtails or a large meaty soup bone, if preferred*
*1/2 - 1 pound stewing beef chunks*
*4 - 5 small russet or Idaho potatoes, peeled and cut into small chunks*
*3 - 4 cloves garlic, less if preferred*
*1 sliced carrot*
*1 small onion, cut in half*
*1 celery stalk, cut into quarters*
*1/2 medium tomato*
*1/2 green pepper*
*7 - 8 medium fresh sliced mushrooms OR 1 small can mushrooms with liquid*
* *6 - 8 cups water*
*4 - 5 chicken bouillon cubes*
* *1/2 - 1 teaspoon salt*
* *1/4 - 1/2 teaspoon paprika*
* *1/4 teaspoon baking soda*
*1/8 teaspoon black pepper (optional)*
*1/8 inch of dried red pepper or dash red pepper seasoning (optional)*
*mini "Nokedli" (pg. 47)*

Bring to boil oxtails in large pot filled with 5 cups water. Reduce to low heat. Add bouillon, salt, paprika, baking soda, black pepper and red pepper. Simmer approximately 2 hours or until oxtails are tender. Then add beef chunks, garlic and onion. Simmer on low for about an hour. Next add potatoes, carrot, tomato, celery and green pepper. Bring to boil and reduce immediately to medium low. Cover and simmer for 20 - 30 minutes. Add mushrooms and "Nokedli" (about a handful) and cook for about 5 - 10 minutes or until "Nokedli" are done and floating on top. Try broth and add more seasoning to suit your taste.

Serve with fresh bread.

Serves 4 - 6.



# "PERSONAL NOTES"

# MASHED POTATO SOUP
# ("KRUMPLI FOZELEK")

*1 small onion, diced*
* *2 - 3 garlic cloves, minced*
*4 - 5 medium russet potatoes, peeled and diced*
*2 14½-ounce cans chicken broth*
*3 - 4 tablespoons chicken or bacon fat*
* *1 teaspoon salt*
* *1/2 teaspoon paprika*
* *1/8 teaspoon pepper*
*1 - 2 tablespoons white vinegar*
*1/2 - 1 cup water*
*2 bay leaves*
*1 - 2 chicken bouillon cubes (optional)*
*3 - 4 tablespoons sour cream (optional)*
* *2 - 3 tablespoons cornstarch and 1/4 - 1/3 cup water mixture (optional)*

Sauté in medium large pot onion and garlic in fat over medium/low heat until transparent or light brown. Stir in paprika. Immediately add chicken broth and 1/2 - 1 cup water to fill pot 1/2 full. Add peeled and diced potatoes and bring to boil. Add salt, pepper, bay leaves and 1 - 2 bouillon cubes to suit taste. Reduce to medium heat and cook for about 30 - 40 minutes. Take out bay leaves. Remove pot from heat and use a hand masher to mash potatoes fine into soup. Add vinegar. Stir in cornstarch mixture to thicken if you prefer a creamy soup and cook an additional 4 - 5 minutes. (Pop says if the cornstarch is not cooked, you will get a tummy ache.) Optional: Add 3 - 4 tablespoons of sour cream mixed in well.

Serve with your favorite sausage or salad and fresh bread.

Serves 4.

# "PERSONAL NOTES"

# "MOM'S" CHICKEN SOUP
# ("HUS LEVES")

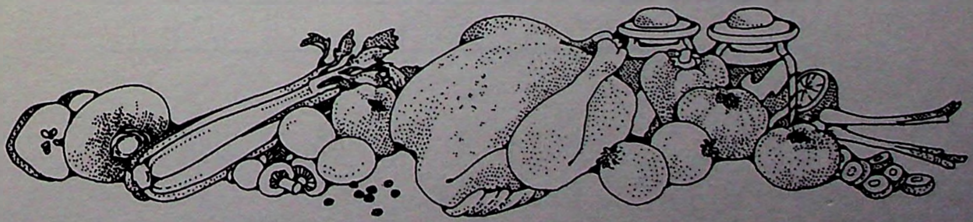
*1 whole chicken, cut-up*
*4 - 5 chicken bouillon cubes*
*2 - 3 cloves garlic*
*2 - 3 stalks celery, cut in thirds*
*1 large carrot, sliced lengthwise and cut into pieces*
*1 small/medium potato, quartered*
*1/2 green or red pepper (or both)*
*1/2 tomato*
*1/2 medium onion*
* *1/2 - 1 teaspoon salt*
* *1/8 teaspoon black pepper*
* *few dashes red pepper seasoning (optional)*

Bring to boil 1/2 - 2/3 full large pot of water. Add rinsed chicken parts, bouillon, garlic, salt and pepper. Bring to boil again on high heat, then reduce immediately to low or medium/low to slowly cook uncovered for about 1 hour. Add celery, onion, potato, and carrot, bringing to a boil again on high heat then reducing immediately to low-medium/low and cook 3/4 covered for an additional 20 minutes. The last 5 - 10 minutes, add a dash of red pepper seasoning cooking for a total of about 1½ hours. Add more salt, pepper, or bouillon if necessary.

Serve with extra fine egg noodles.

Serving Suggestion: Pour broth over noodles in bowl as a starter. Then serve chicken parts (with skin removed) with the cooked vegetables, as an entree.

Serves 4.



# "PERSONAL NOTES"

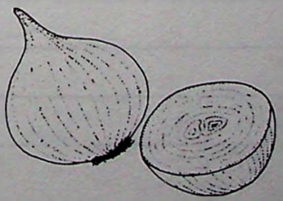
# ONION SOUP
## ("HAGYMA LEVES")

*Use water from "Nokedli" recipe - if available*
*1 large onion, diced*
*3 - 4 tablespoons fat or oil*
*1 chicken bouillon cube*
*salt - at least 1 teaspoon*
*pepper - at least 1/8 teaspoon*
*"Nokedli" for soup recipe (pg. 47)*
*fresh chopped parsley - about 1 tablespoon*

Sauté diced onion in fat or oil until transparent or pinky brown. Add paprika and mix quickly. Add water from "Nokedli" recipe or tap water or combination of both to fill 1/2 of a medium pot. Stir in bouillon, salt & pepper to taste and bring to boil. Add "Nokedli" and cook until "Nokedli" float to the top - about 5 - 10 minutes. Finish with fresh chopped parsley.

Serve with Plum Filled Potato Dumplings (pg. 10).

Serves 2 - 4.



# "PERSONAL NOTES"

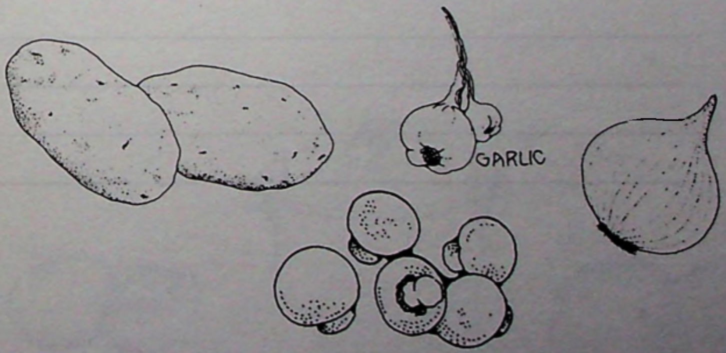
# POTATO SOUP
# ("KARTOFFEL SUPPE")

*4 - 5 medium russet or Idaho potatoes, cubed*
*1 medium diced onion*
*1 clove minced garlic*
*3 14½-ounce cans chicken broth*
*1/2 - 1 cup water*
*4 tablespoons sunflower or vegetable oil*
* *1 teaspoon salt*
*1 teaspoon paprika*
*1 - 2 chicken bouillon cubes*
*1 tablespoon fresh chopped parsley*
*1 small can mushrooms with liquid*
*"Nokedli" (pg. 47)*

Sauté onion and garlic in oil over medium low heat in medium large pot until transparent or rosy brown. Stir in paprika. Immediately add chicken broth and water to fill pot half full. Add diced potatoes and bring to boil. Add salt and 1 - 2 bouillon cubes. Reduce to medium heat and cook for about 30 minutes. Add "Nokedli" and mushrooms with liquid from can. Cook for an additional 5 - 8 minutes. Stir in parsley. Season to taste.

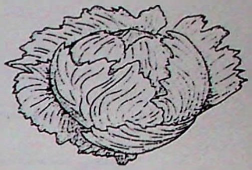
Serve with fresh bread and your favorite smoked sausage.

Serves 4.



# "PERSONAL NOTES"

# SAUERKRAUT SOUP
# ("SAUERKRAUT SUPPE")

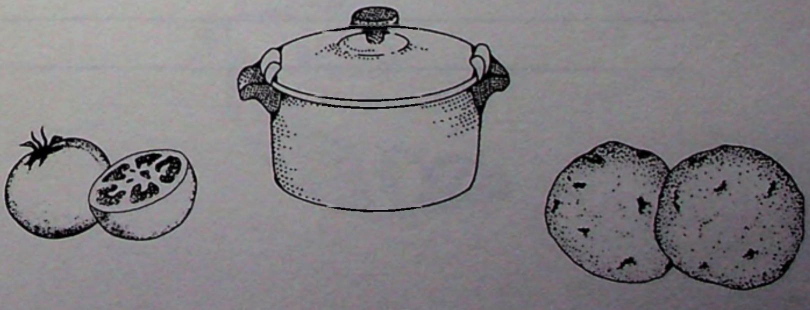


*1 32-ounce package sauerkraut*
*5 large potatoes, cubed*
*1 large diced onion*
*3 cups water*
*1 16-ounce can stewing tomatoes, drained*
*5 tablespoons chicken or bacon fat or sunflower or vegetable oil*
* *1 teaspoon paprika*
* *1 teaspoon salt*
* *1 teaspoon sugar*
* *1/4 teaspoon black pepper*
*1 - 2 tablespoons sour cream (optional)*

Pour water from sauerkraut into cup and save. Rinse sauerkraut once or twice quickly in colander with cold water. Sauté in large pot onion in fat or oil, over medium low heat until transparent. Add rinsed sauerkraut, salt, sugar, and pepper. Mix well. Sauté uncovered on medium high heat for 5 minutes. Cover 3/4 of pot with lid and steam on low for 30 - 40 minutes. Meanwhile, boil potatoes in separate pot for 25 minutes or until done. Drain potatoes but save the water from pot. When sauerkraut is done cooking, add potatoes and stewing tomatoes. Mix together well. Dilute with water saved from cooking potatoes to thin mixture into a soupy broth. Heat and taste. If not sour enough, add some of the saved sauerkraut juice. Also add more salt and pepper if necessary. If desired, add sour cream and mix thoroughly.

Serve with fresh bread and pork chops, or any meat of your choice.

Serves 4.



# "PERSONAL NOTES"

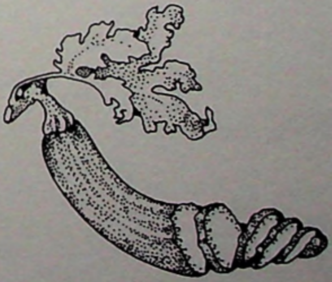
# ZUCCHINI SOUP
# ("TOK FOZELEK")

*1 small onion, diced*
* *2 - 3 garlic cloves, minced*
* *4 large zucchini, sliced thin*
*2 14½-ounce cans chicken broth*
*3 - 4 tablespoons chicken or bacon fat*
* *1 teaspoon salt*
* *1/2 teaspoon paprika*
* *1/8 teaspoon pepper*
*2 - 3 teaspoons white vinegar*
* *1/2 - 1 cup water*
*3 - 4 sprigs of fresh dill*
*1 - 2 chicken bouillon cubes (optional)*
*1 tablespoon sour cream (optional)*
* *2 - 3 tablespoons cornstarch and 1/4 - 1/3 cup water mixture (optional)*

Sauté in medium large pot onion and garlic in fat over medium/low heat until transparent or light brown. Stir in paprika. Immediately add chicken broth and 1/2 - 1 cup water to fill pot 1/2 full. Add sliced zucchini and bring to boil. Add salt, pepper, dill and 1 - 2 bouillon cubes to suit taste. Reduce to medium heat and cook for about 30 - 40 minutes. Take out dill. Add vinegar and optional - cornstarch mixture to thicken if you prefer a creamier, thicker soup. Also optional - 1 large tablespoon of sour cream mixed in well.

Serve with your favorite sausage or a salad and fresh bread.

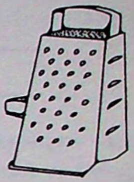
Serves 4.



# SIDE DISHES & SALADS

# "PERSONAL NOTES"

# CUCUMBER SALAD
# ("UBORKA SALATA")

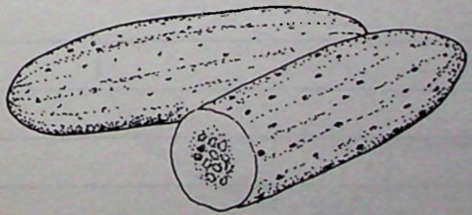


*2 medium-large cucumbers*
*4 - 6 cloves minced garlic*
*1 cup water*
*1/2 cup white vinegar*
*1½ tablespoons sugar*
* *1 teaspoon salt*
* *1/8 teaspoon black pepper*

Peel and grate cucumbers on the wide side of grater into paper thin slices. Place into bowl. Mix all ingredients and pour over cucumbers. Refrigerate and marinate for at least 1/2 - 1 hour, mixing once or twice.

Variation: Can substitute shredded cabbage for cucumbers to make Cabbage Vinaigrette Slaw.

Serves 4.



# "PERSONAL NOTES"

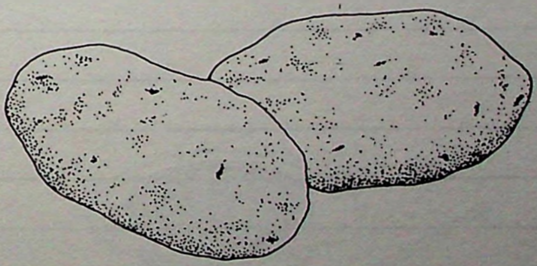
# HOMEMADE FRENCH FRIES

*2 - 4 large russet or Idaho potatoes*
*sunflower or vegetable oil for frying*
*salt*

Peel potatoes and slice lengthwise into quarter inch thick slices. Then cut those slices into thin (quarter inch) strips to form french fry shape. Heat oil in heavy pot or frying pan half full on high heat until very hot but don't burn. Dry off excess moisture from potatoes with towel and place into hot oil (be careful - oil may splatter). Reduce heat to medium high if fries are cooking too fast. Stir potatoes carefully a few times. Cook fries until golden brown or very light brown. Remove with a large slotted spoon letting all excess oil drip back into pot. Place fries onto paper towels to further absorb any excess oil. Sprinkle with salt and serve.

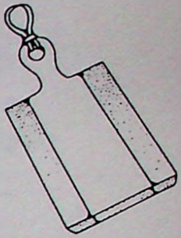
Serve with Mom's Fried Chicken (pg. 5) or Breaded Pork Chops (pg. 1).

Serves 2 - 4.



# "PERSONAL NOTES"

# DUMPLINGS SIDE DISH
# ("NOKEDLI")

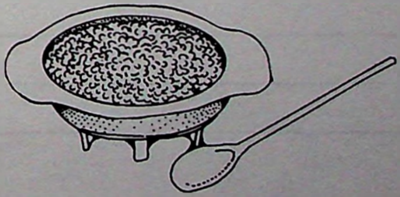


*2 eggs*
* *3 cups flour*
* *3/4 cup water*
* *1 teaspoon salt*
*1/2 teaspoon cooking oil*
*2 - 3 tablespoons melted butter or margarine*
*1 teaspoon salt for pot of water*

Beat eggs with salt in bowl. Add flour and water. Mix very well using hands. Knead to an elastic consistency (like playdough). Pat ball of dough with flour. Bring to boil large pot of salted water. Add 1/2 teaspoon oil. On a slightly wet small cutting board, take a wet knife and slice dime size pieces into pot of boiling water. Keep patting ball of dough with flour to prevent sticking. (Also keeping knife wet prevents sticking.) Cook on medium high heat for about 10 - 15 minutes or until pieces rise to the top and are firm. Drain dumplings into colander setting on a pot to save water. (Cooked water can be saved or frozen for Onion Soup recipe [pg. 24]). Remove pot of water from colander and rinse dumplings with cold water. Place dumplings into baking dish and pour melted butter over them, mixing well. Heat in oven on 350° F for about 15 - 20 minutes.

Serve with Paprikash Chicken (pg. 7) or Steamed Beef and Gravy (pg. 15) or your favorite entree as a side dish.

Serves 4.



# "PERSONAL NOTES"

# SAUERKRAUT SIDE DISH
# ("SAUERKRAUT")

*1 32-ounce package sauerkraut*
*1 large diced onion*
*5 tablespoons chicken or bacon fat or sunflower or vegetable oil*
* *1/2 cup water*
* *1 teaspoon paprika*
* *1 teaspoon sugar*
* *1 teaspoon salt*
* *1/4 teaspoon black pepper*

Pour water from sauerkraut into cup and save. Rinse sauerkraut with cold water in colander quickly once or twice. Sauté onion in medium large pot in fat or oil over medium low heat until transparent or rosy brown. Remove from heat and stir in paprika. Add sauerkraut, sugar, salt and pepper. Mix well. Sauté uncovered on medium high heat for about 5 minutes. Add water. Then cover 3/4 of pot with lid and steam on low for 30 - 40 minutes or until tender. Taste. If not sour enough, add some of the saved sauerkraut juice and mix in well.

Variation: **"Szekely Kaposzta/Gulyas"** Sauté small pork sirloin cubes or any portion of pork in 3 -4 tablespoons of oil until medium rare. Then steam with above cooked sauerkraut mixture for an additional 10 minutes.

Variation: Add sour cream when sauerkraut is done, mixing in thoroughly.

Serve with boiled potatoes and pork chops or your favorite entree.

Serves 4.

# "PERSONAL NOTES"

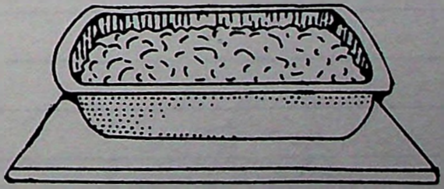
# SCALLOPED POTATOES

*4 - 6 medium russet or Idaho potatoes, peeled and thinly sliced*
*1 medium sliced onion*
*1/2 cup milk*
*1/2 cup sour cream*
*4 - 6 tablespoons butter, sliced thin*
*1 teaspoon salt*
*1/8 teaspoon black pepper*

Pre-heat oven to 400° F. Mix sour cream and milk until creamy in small bowl. In a large baking dish, mix potatoes, onions, butter slices, sour cream and milk mixture, salt and pepper. Cover and bake for 15 minutes. Mix carefully and reduce heat to 375° F. Bake for about 50 - 60 minutes or until tender.

Serve with Picnic Ham (pg. 9).

Serves 4 - 6.



# "PERSONAL NOTES"

# SPINACH SIDE DISH
# ("SPENAT")

*4 10-ounce packages frozen chopped spinach*
*3 - 4 tablespoons bacon or chicken fat or sunflower oil or butter*
*1 medium diced onion*
*2 cloves minced garlic*
*2 14½-ounce cans chicken broth*
*1/2 cup water*
*5 tablespoons flour*
*2 - 3 tablespoons fat or oil for flour mixture*
*1 teaspoon salt*
*1/4 teaspoon paprika*
*1 - 2 chicken bouillon cubes*

Boil chopped spinach for 3 - 5 minutes. Drain in colander, gently squeezing out excess water. Sauté onion and garlic in pan with 3 - 4 tablespoons fat or oil or butter over medium low heat until transparent or rosy brown. Remove from heat. Stir in paprika and 1/2 cup water. Add cooked spinach, stirring well. In second heavy pot, heat 2 - 3 tablespoons fat or oil on medium heat and stir in flour, mixing quickly for 3 - 5 minutes to a paste consistency until light brown. Slowly pour chicken broth into flour mixture, mixing until smooth, like a gravy. Add salt, pepper, and 1 - 2 bouillon cubes. Stir for about 5 - 7 minutes bringing to a boil. Pour 3/4 of mixture into pot with spinach, onion and garlic. Stirring again, bring to a slow boil and reduce to simmer for about 10 minutes. If mixture is too thick, add some of remaining gravy mixture and stir well. Add more salt and pepper if necessary.

Serve with boiled potatoes and "Ground Pork Patties" (pg. 2), grilled lamb chops, or BBQ pork back ribs.

Serves 6 - 8.

# "PERSONAL NOTES"

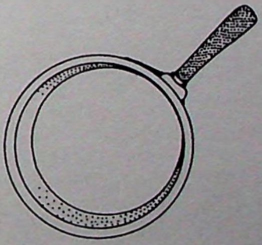
# UKRAINIAN POTATO PANCAKES
# ("DERUNI")

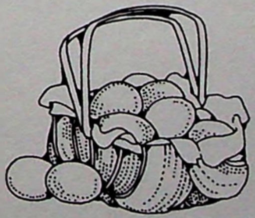
*cooking oil*
*5 medium-large russet potatoes*
*5 large eggs*
*1 small onion*
*2 tablespoons cornstarch or flour*
* *1 teaspoon salt*
* *several dashes black pepper*

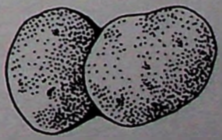
Peel and grate potatoes and onion. Add cornstarch and mix thoroughly. Set aside. In separate bowl, beat eggs, salt & pepper. Add to potatoes and onions and mix thoroughly. In large frying pan, pour in 4 tablespoons oil and heat until hot on medium high. Place 2 heaping tablespoons potato mixture into pan and press down with spatula to flatten. Repeat process 3 times to form 4 pancakes. Fry on medium to brown on both sides. Remove from pan when ready and repeat process again until all of the potato mixture has been used.

Serve with sour cream, jam or sausages.

Serves 4 - 6.







# DESSERTS

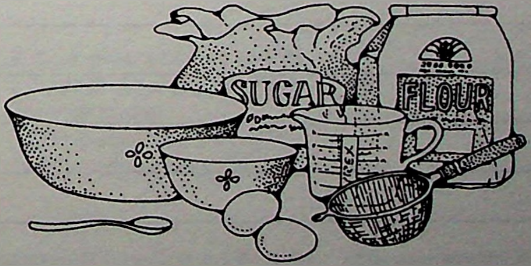
# "PERSONAL NOTES"

# ANGEL WINGS
# ("FORGACS FANK")

*2 beaten medium eggs*
*1 cup flour*
*4 teaspoons sugar*
*1/2 teaspoon salt*
*cooking oil*
*powdered sugar*

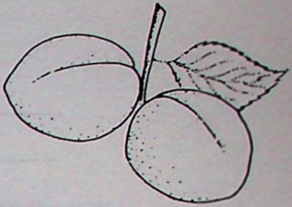
Mix eggs, sugar, and salt. Add flour to make a medium soft dough ball. Roll out flat on flour sprinkled counter until dough becomes very thin, about 1/8 inch thick. Cut vertical, then horizontal strips making square shapes or cut into triangle shapes. Heat heavy frying pan 2/3 full with oil on high heat until hot - don't burn. Drop dough shapes into oil and cook until light brown - about 2 - 3 minutes. Turn over and cook other side also until light brown. Remove carefully with slotted spoon or spatula to serving platter covered with paper towels to absorb excess oil. Cool and remove paper towels. Sprinkle with powdered sugar.

Serves 6 - 8.



# "PERSONAL NOTES"

# APRICOT, WALNUT or POPPYSEED FOLDOVER PASTRIES ("KIFLI")



*1 pound softened cream cheese*
*1 pound softened butter or margarine*
*4 cups flour*

Hand mix above ingredients very well. Place in bowl to chill overnight. Pre-heat oven to 350° F. Roll out dough onto flour sprinkled counter to approximately 1/8 inch thickness or less. Cut 2½ inch squares with knife. Fill each square with about 2 teaspoons filling (see recipes below). Fold over one corner to form a triangle-shaped pastry. Then bend triangle into a curved "quarter-moon" (**"Kifli"**) or crescent shape. Bake in oven on an ungreased cookie sheet or baking pan for about 10 minutes or until light brown. Make sure bottom of pastry is also light brown. Remove from oven and let cool.

## APRICOT FILLING

Use any brand of cake, pastry, & dessert prepared filling in can. DO NOT use the thinner pie-filling version.

## WALNUT OR POPPYSEED FILLING

*2 cups ground walnuts OR*
*2 cups ground poppyseeds*
*3/4 cup sugar*
*1/2 cup scalding hot milk*
*1/4 grated lemon peel*

Mix together poppyseeds or walnuts with sugar, milk and lemon peel thoroughly with wooden spoon. Mixture will become a paste-like consistency. (If making both fillings, make sure you have twice as much sugar, milk and lemon peel.)

Serves 8 - 10.

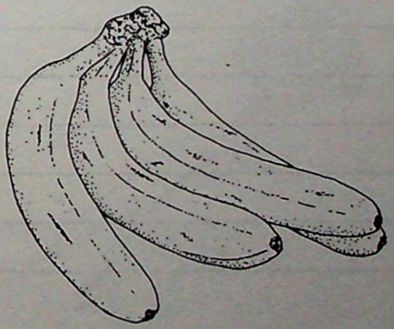
# "PERSONAL NOTES"

# BANANA CAKE WITH CHOCOLATE CHIPS

*2 large ripe bananas (mashed with fork in bowl)*
*3 cups flour*
*3/4 - 1 cup sugar*
*3 eggs*
*1/2 pound softened butter or margarine*
*1½ cups buttermilk (or milk with 2 tablespoons white vinegar and let set for 5 - 10 minutes)*
*1/2 cup chocolate chips*
*2 teaspoons baking powder*
*1 teaspoon baking soda*
*1/2 teaspoon salt*
*1/2 cup chopped walnuts (optional)*

Pre-heat oven to 350° F. Mix all ingredients together thoroughly in large bowl. Pour mixture into 13" x 9" x 2" greased pan and bake for 45 - 50 minutes. Check with toothpick the middle of cake to test if done. If it is, toothpick will come out dry. Remove from oven and cool. Loosen edges with knife, cut and serve.

Serves 6 - 8.



# "PERSONAL NOTES"

## CARROT CAKE

*4 eggs*
*1½ cups sugar*
*1¼ cups sunflower or vegetable oil*
*1 cup bleached flour*
*2 teaspoons baking powder*
*2 teaspoons baking soda*
*1 teaspoon cinnamon*
*1 teaspoon salt*
*1/2 teaspoon nutmeg*
*1 cup whole wheat flour*
*1½ cups shredded raw carrots*
*1 cup pecan halves (optional)*
*Cream Cheese Frosting (pg. 44) (optional)*

Pre-heat oven to 350° F. Beat in large mixing bowl oil and sugar. Sift flour with baking powder, baking soda, cinnamon, salt and nutmeg. Blend in whole wheat flour. Stir in carrots, mixing well to coat each piece. Pour into a 13" x 9" x 2" greased pan. Bake for 45 - 50 minutes or until done. Remove from oven and cool. Spread with Cream Cheese Frosting (pg. 44) if desired and cover with pecan halves.

Serves 8 - 12.

# "PERSONAL NOTES"

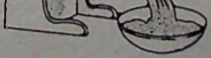
# CHRISTMAS POPPYSEED AND WALNUT ROLLS
# ("KALACS")

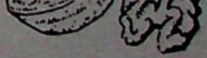
*4 cups flour*
*3 egg yolks*
*2/3 cup lard*
*2/3 cup cold water*
*1/2 cup sugar*
*3 tablespoons softened butter*
*1 teaspoon pure vanilla extract*
*1 teaspoon baking soda*
*1 teaspoon baking powder*
*1 teaspoon salt*
*1/4 of lemon peel, grated*
*cooking oil*
*Poppyseed / Walnut Filling (pg. 36)*

In a large mixing bowl, mix together all of the above ingredients, except for the water and cooking oil. Use your hands to combine the ingredients into a crumb-like mixture. Slowly add 1/3 cup cold water and gently squeeze the dough together. Continue adding the remainder of the water, mixing it well into the dough. Form dough into a ball. Refrigerate for at least 1 hour up to a few days in a plastic bag. Dough can be made in advance and baked several days later.

Pre-heat oven to 350° F. Grease large broiler type baking pan. Split dough in half and sprinkle with flour. Roll dough on flour sprinkled surface to approximately 1/8" thickness. Spread 1/2 of poppyseed or walnut filling evenly over the dough. Roll dough into a log shape. Repeat process with second piece of dough and filling. Place both logs onto the greased pan, 1 - 2 inches apart. Pinch together ends to close. Prick logs all over with fork. Baste lightly with cooking oil. Bake for 35 - 40 minutes until golden brown. Remove from oven and cool. Cut log into 1/2 inch slices and serve from serving platter.

Serves 10 - 12.





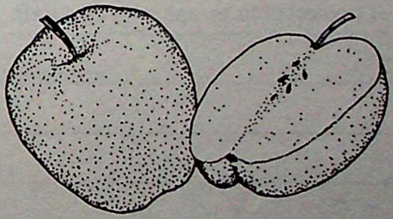
# "PERSONAL NOTES"

# GERMAN APPLE CAKE
# ("APFEL KUCHEN")

*2 large eggs*
*2 cups sifted all purpose flour*
*1¼ - 1½ cups sugar*
*1 cup sunflower or vegetable oil*
*2 teaspoons cinnamon*
*1 teaspoon pure vanilla extract*
*1 teaspoon baking soda*
*1/2 teaspoon salt*
*4 cups peeled and thinly sliced apples*

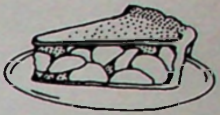
Pre-heat oven to 350° F. In large bowl, beat eggs into oil until creamy. Add flour, sugar, cinnamon, pure vanilla extract, baking soda and salt and mix well. Fold in apples. Pour into greased 13" x 9" x 2" pan and bake for 45 - 50 minutes or until done. Cool, slice and serve.

Serves 8 - 12.



# "PERSONAL NOTES"

# MOM'S APPLE PIE

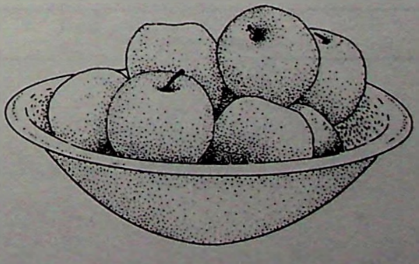


- *2 cups flour*
- *1/4 pound softened butter or margarine*
- *1/4 - 1/2 cup ice water (ice cubes removed)*
- *6 - 8 medium golden delicious and granny smith or other tart apples mixed together, peeled and finely sliced using grater's wide end*
- *1 tablespoon cinnamon*
- *1 tablespoon sugar*
- *1 tablespoon cornstarch*
- *1/2 teaspoon salt*
- *1/8 - 1/4 cup sugar, depending on how tart the apples are*
- *fresh lemon, used to make pie more tart if apples are too sweet*

Mix butter, flour, 1 tablespoon sugar, salt, and ice water to a soft, but not wet, dough consistency. Sprinkle dough ball with flour to completely cover. Let set (if time allows) for at least 1 hour to a couple of days in the refrigerator and cover with plastic wrap. Divide into 2 pieces. Roll out each piece to approximately 1/8 inch thick on a flour sprinkled surface to help prevent sticking. Lay one piece of dough on bottom of 13" x 9" x 2" greased pan. Form dough to pan. Mix in bowl apples, cinnamon, cornstarch, 1/8 - 1/4 cup sugar, and lemon (if needed). Taste and add more sugar, lemon, or cinnamon to your taste. Pour and spread apple filling into pan to cover evenly. Slice about 1/4 cup butter into 1/2 tablespoon slices and distribute evenly on top of filling. Then cover filling with second piece of dough and pinch edges together all around pan using forefinger and thumb. Press top of pie with a fork or knife all over to make little holes. Bake at 375° F for about 40 minutes or until golden brown. Remove and cool.

Serve with French vanilla ice cream.

Serves 6 - 9.



# "PERSONAL NOTES"

# ROSE'S CHEESECAKE

I *2 8-ounce packages softened cream cheese*
*2 eggs*
*1/2 cup sugar*
*1 teaspoon pure vanilla extract*

Mix together these ingredients until smooth and creamy. Set aside.

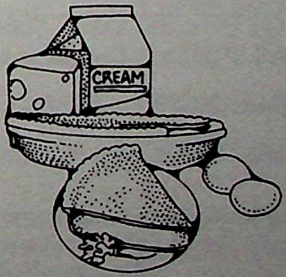
II *1 cup graham cracker crumbs*
*3 tablespoons melted margarine*
*3 tablespoons sugar*

Mix together Step II ingredients. Spread in 8" or 9" round pan (sides too!). Pour in Step I. Bake at 325° F for 30 minutes. Take out.

III *1/2 pint sour cream*
*3 tablespoons sugar*
*1/2 teaspoon pure vanilla extract*

Mix Step III ingredients with beater in mixing bowl until creamy. Pour over the cheesecake. Return to oven and bake for 5 more minutes. Remove from oven and cool. Chill for at least 1 hour and serve.

Serves 6.



# "PERSONAL NOTES"

# VANILLA OR COFFEE BUTTERCREAM STRUDEL

## DOUGH

*8 large eggs, yolk and whites separated into 2 bowls*
*8 tablespoons sugar*
*8 heaping tablespoons flour*
*5 tablespoons water*
*1/2 teaspoon pure vanilla extract*
*1/4 teaspoon baking soda*
*1/4 teaspoon baking powder*
*1/4 teaspoon salt*
*cooking oil*
*flour*

Mix egg yolks, sugar, flour, water, vanilla, baking soda, baking powder, and salt with wooden spoon until creamy. In separate bowl, beat egg whites until stiff. Carefully fold egg yolks into mixture. Grease with oil a 12" x 19" x 3/4" cookie sheet. Sprinkle with flour. Pour mixture evenly onto cookie sheet. Bake at 350° F for 15 minutes. Let cool. Loosen around the edges with butter knife. Then loosen further underneath with spatula so that it doesn't fall apart. Remove as one whole piece onto clean counter. Cut in half to make two almost-squares. Carefully slice each piece in half horizontally making two layers. (You now will have 4 pieces of cake.) Spread two layers with Vanilla Buttercream and the other two with Coffee Buttercream (see recipes below). Roll each layer very carefully into a log shape. Wrap each log with plastic wrap and refrigerate for at least 1 hour. Cut into 1/2" slices and serve.

## VANILLA BUTTERCREAM FILLING

*1½ cups milk*
*1 large box, 4¾ ounce vanilla pudding & pie filling (not instant)*
*1/2 pound sweet butter, sliced into 1 inch pieces and softened*
*1/2 cup powdered sugar*

Follow cooking instructions on pudding box except reduce amount of milk to 1½ cups. Pour cooked pudding into mixing bowl. Cool until cold. Add to pudding butter slices and powdered sugar. Beat with mixer on slow speed increasing gradually to high until completely mixed through and fluffy. Divide mixture in half. Keep one half for Vanilla Buttercream and the other half can be used to make Coffee Buttercream.

## COFFEE BUTTERCREAM FILLING

*6 heaping tablespoons ground coffee (not instant)*
*1/3 cup water*

Cook coffee and water in small pot on low heat until mixture is reduced to 2 - 3 tablespoons syrup. Strain coffee grounds from syrup. Cool. Mix coffee syrup into 2nd bowl of buttercream. Blend with electric mixer.

Serves 10 - 12.

SUGAR
COFFEE

# "PERSONAL NOTES"

# ZUCCHINI CAKE

*2 cups zucchini, seeds removed, peeled and grated*
*1½ cups sugar*
*1¼ cups oil*
*4 eggs*
*1 teaspoon pure vanilla extract*

Mix above ingredients together. Then add the following:

*3 cups flour*
*2 teaspoons baking powder*
*1 teaspoon baking soda*
*1/2 teaspoon salt*
*1 cup chopped nuts*

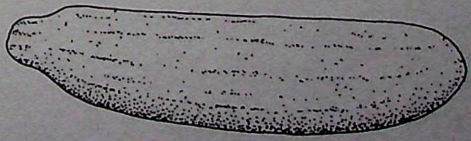
Bake for about 50 minutes to 1 hour in greased 13" x 9" x 2" pan at 350° F.

## CREAM CHEESE FROSTING

*3 ounces softened cream cheese*
*1/4 cup softened butter*
*2 cups sifted powdered sugar*
*1 teaspoon pure vanilla extract*

With mixer on low, beat ingredients together until creamy and smooth. Spread on cooled cake.

Serves 8 - 12.



# MISCELLANEOUS

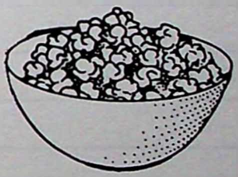
# "PERSONAL NOTES"

# CHICKEN OR PORK RINDS
## ("TOPORTYU")

* *1/2 - 1 pound raw chicken or pork fat and skins, cut into small (1/2" to 1") pieces*
*salt*

Place fat and skins in heavy pot on low heat. Cook down pieces until golden brown rinds appear in the melted fat. Remove pieces with slotted spoon, letting excess oil drip back into pot. Place on paper towels to absorb additional oil. Let cool and then sprinkle with salt. Eat as a snack with fresh bread.

(Save the chicken or pork fat for future recipes.)

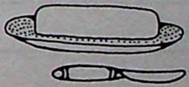


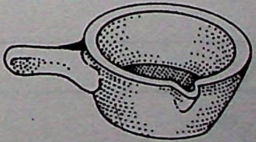
# "PERSONAL NOTES"

# HOMEMADE COUGH/SORE THROAT LOZENGE
# ("KONFETI")

*1 cup sugar*
* *4 tablespoons butter*

Slowly melt butter and sugar on medium heat in heavy pot. Stir constantly until dark brown in color. Pour into 13" x 9" x 2" baking pan or cookie sheet. Cool. Break into bite-size pieces.





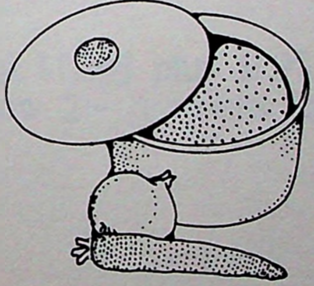
# "PERSONAL NOTES"

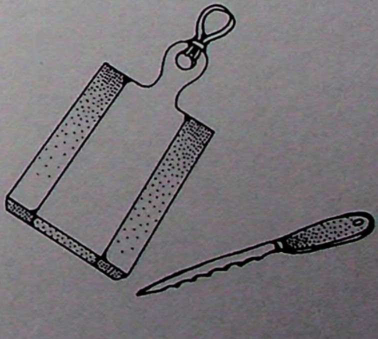
## MINI DUMPLINGS FOR SOUP
## ("NOKEDLI")

*1 medium beaten egg*
* *4 - 5 heaping tablespoons flour*
* *1/8 teaspoon or less salt*

Mix all ingredients together with fork into gooey consistency. On a small cutting board, use a wet knife to cut very small, dime-sized pieces. As you cut, drop into slowly boiling pot of soup. Keep wetting knife by dipping into soup broth if dough begins to stick to knife. Cook on low for about 5 - 10 minutes or until they all rise to the top.

Use in Hungarian Goulash (pg. 21), Potato Soup (pg. 25), Onion Soup (pg. 24), or any soup or stew that you would like to include small dumplings.





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